

Dan Cockerham's Peanut Butter Bacon Burger:

24 oz., 50/50 mix of lean and medium ground beef
1 tsp mustard powder
1 tsp garlic powder
1 tsp black pepper
2 tbsp smooth peanut butter
Medium cheddar cheese

Mix well. Hand form four 6 oz patties. Let refrigerate for at least 15 minutes to solidify before grilling.

You need a grill with a second level grilling shelf above the main grill.

Place the patties on the grill. Halfway through grilling, flip and lay eight strips of bacon on the grill platform sitting just above the patties.

The bacon will grill quickly and crisp. Allow the bacon fat to drip down onto the burger patties for the final few minutes of cook time.

Melt some medium cheddar on each patty.

Add condiments of your choice.

Chef's note(s): Aside from the bacon and cheese, the toppings are minimal; mayonnaise, tomato, and a secret concoction that is my grandmother's own incredible red pepper chutney. It's a sweet and savoury chunky red pepper sauce that works a bit like relish. (Or add jam, completing the theme!). Caramelized onions are option but in my opinion there is enough sweetness from the peanut butter, chutney, and cheese.